



wedding menus

menu one

reception

select five

cold

- HAM & MANCHEGO marmalade
- CHILLED CUCUMBER AND ORANGE SOUP olive oil
- CEVICHE fresh local catch, leche de tigre
- SPICY CRAB SALAD TOSTADA
- "PIZZA LOLLIPOP" mozzarella cheese, tomato and basil
- SMOKED SALMON dill toast
- SLS COCKTAIL SHRIMP
- SMOKED BEET TARTAR fine herbs, yogurt

hot

- CHORIZO AND QUESO FRESCO guava aioli
- YUCA FRITTER dill avocado spread
- MINI BEEF SLIDERS lettuce, tomato and smoked aioli
- HAM OR CHEESE FRITTERS
- CHICKEN OR STEAK SKEWERS with mojo
- CRAB CAKE chipotle aioli
- FRIED SHRIMP LOLLIPOP
- CHICHARRON tamarind cream

dinner

All plated dinners include an assortment of artisan breads and organic butter and freshly brewed regular coffee, decaffeinated coffee and a selection of teas.

salads

select one

- ARUGULA SALAD watermelon, cashews, feta cheese, citrus dressing
- CAPRESE mozzarella, tomatoes, fresh basil, pine nuts
- SLS BRICKELL SALAD mixed field greens, papaya, red onion, cucumber, chayote squash peanuts, house vinaigrette
- BEET SALAD blue cheese, citrus, greens, candied walnuts, & fresh herbs vinaigrette
- CAESAR SALAD, romaine lettuce, anchovies, parmesan cheese, croutons

dessert

Custom Designed Buttercream Wedding Cake
from our Approved Cake Designers

beverage

4 Hour House Open Bar
Wine Service with Dinner
Celebration Toast

entrees

select one

- ORGANIC CHICKEN BREAST **\$149**
yuca pure, ginger & guava sauce
- ROASTED LECHON **\$154**
taro root warm spread, cilantro & chayote squash slaw
- MAHI-MAHI **\$154**
ginger and coconut rice, crispy root vegetable
- PAN SEARED SNAPPER FILET **\$155**
tomato and avocado salad, dill honey dressing
- ROASTED SALMON **\$159**
chickpea and vegetable stew & chorizo
- HANGER STEAK **\$159**
smoked mash potatoes, port wine sauce
- BRAISED LAMB STEAK **\$169**
lamb jus slow braised pearl onions and heirloom carrots
- PAN SEARED DUCK BREAST **\$169**
celeriac pure, roasted peanuts & dried fruits glaze
- PETIT FILET MIGNON **\$170**
herb roasted tomatoes & bearnaise sauce

menu two

reception

select six

cold

- HAM & MANCHEGO marmalade
- CHILLED CUCUMBER AND ORANGE SOUP olive oil
- CEVICHE fresh local catch, leche de tigre
- SPICY CRAB SALAD TOSTADA
- "PIZZA LOLLIPOP" mozzarella cheese, tomato and basil
- SMOKED SALMON dill toast
- SLS COCKTAIL SHRIMP
- SMOKED BEET TARTAR fine herbs, yogurt

hot

- CHORIZO AND QUESO FRESCO guava aioli
- YUCA FRITTER dill avocado spread
- MINI BEEF SLIDERS lettuce, tomato and smoked aioli
- HAM OR CHEESE FRITTERS
- CHICKEN OR STEAK SKEWERS with mojo
- CRAB CAKE chipotle aioli
- FRIED SHRIMP LOLLIPOP
- CHICHARRON tamarind cream

dinner

All plated dinners include an assortment of artisan breads and organic butter
And freshly brewed regular coffee, decaffeinated coffee and a selection of teas.

salads

select one

- ARUGULA SALAD watermelon, cashews, feta cheese, citrus dressing
- CAPRESE mozzarella, tomatoes, fresh basil, pine nuts
- SLS BRICKELL SALAD mixed field greens, papaya, red onion, cucumber, chayote squash peanuts, house vinaigrette
- BEET SALAD blue cheese, citrus, greens, candied walnuts, & fresh herbs vinaigrette
- CAESAR SALAD, romaine lettuce, anchovies, parmesan cheese, croutons

dessert

Custom Designed Buttercream Wedding Cake
from our Approved Cake Designers

beverage

5 Hour Premium Open Bar
Wine Service with Dinner
Celebration Toast

entrees

select one

- ORGANIC CHICKEN BREAST **\$179**
yucca pure, ginger & guava sauce
- ROASTED LECHON **\$184**
taro root warm spread, cilantro & chayote squash slaw
- MAHI-MAHI **\$184**
ginger and coconut rice, crispy root vegetable
- PAN SEARED SNAPPER FILET **\$185**
tomato and avocado salad, dill honey dressing
- ROASTED SALMON **\$189**
chickpea and vegetable stew & chorizo
- HANGER STEAK **\$189**
smoked mash potatoes, port wine sauce
- BRAISED LAMB STEAK **\$199**
lamb jus slow braised pearl onions and heirloom carrots
- PAN SEARED DUCK BREAST **\$199**
celeriac pure, roasted peanuts & dried fruits glaze
- PETIT FILET MIGNON **\$200**
herb roasted tomatoes & bearnaise sauce

information

complimentary

Complimentary Menu Tasting up to 4 guests based on a \$15,000 Food and Beverage Minimum.

Reception Canapes and Food Stations are not available for tastings.

Tastings are limited to Tuesday-Thursday 1:00pm-4:00pm by appointment only.

Special Discounted Guest Room Block for guests

Reduced Valet Parking Rate

Access to Property for Photos

Round Banquet Tables

White Linens & Napkins

Silver Banquet Chairs

China, Glassware & Flatware

SLS Printed Menus

offers

selection of two

Meeting Room for Wedding Day Preparation

Pool Cabana with Bottle of Bubbly

SLS Suite for Wedding Night

Brunch for two at Fi'lia

on site ceremony

Outdoor and indoor options are available.

A Ceremony Fee of \$1,500 plus 7% sales tax to this event with fee includes venue, labor, white folding chairs, and cocktail ceremony table if needed.

service charge and tax

A 15% taxable service charge, 9% taxable administrative fee and present rate of 9% sales tax are added to all food and beverage charges.

In accordance with the State of Florida Department of Revenue, sales and use tax, Florida Administrative code, 12A- 1.011 the service charge is taxable at a current rate of 9%.

This rate is subject to change. Note that food and beverage prices are subject to change without notice.